



# Food Service Waste Diversion


According to CalRecycle’s Short Lived Climate Pollutants information webpage, landfills are the third largest source of methane in California and overall, organic waste in landfills emits 20% of the state’s methane. On January 1, 2022, Senate Bill 1383 went into effect to address this issue. The law requires businesses, including government facilities, to arrange for organic waste recycling.


Food service operations generate large volumes of recyclables such as cardboard, plastic containers and metal containers, most of which could be recycled. Large cans and bottles of food/sauce can be overlooked by food


service venues that do recycle and are inadvertently disposed because they don’t carry a California Refund Value. Additionally, food service generates substantial food waste both during the preparation of food as well as what is left-over after being served.


Organic recycling programs provide economical and environmentally-friendly ways to use waste organic materials and products to: feed livestock; fuel vehicles and nourish the soil. By establishing recycling and organic waste collection programs, food service operations can greatly reduce the amount of waste being disposed.


### Tips, Resources, and Assistance


 If recyclables and organic waste are to be source separated, place collection containers (blue for recycling and green for organics) in convenient locations and label them using clear visuals at eye-level in order to promote proper sorting.


 Find creative ways to use leftovers and surplus ingredients such as using vegetable and meat trimmings for soup stock.


 Provide separate green collection bins for food scraps near food prep areas.

 Implement an on-site compost or vermicompost program. For more information on the County of Los Angeles Smart Gardening Program, visit [SmartGardening.com](http://SmartGardening.com)

 Review tips on managing food waste at: [calrecycle.ca.gov/Organics/Food/](http://calrecycle.ca.gov/Organics/Food/)

 Find additional organic waste recyclers using the County’s useful look-up tool. [BusinessRecycling.com](http://BusinessRecycling.com)

 Get more information about organic waste management, by calling 1 (888) CLEAN-LA or visiting [pw.lacounty.gov/epd/organics](http://pw.lacounty.gov/epd/organics)

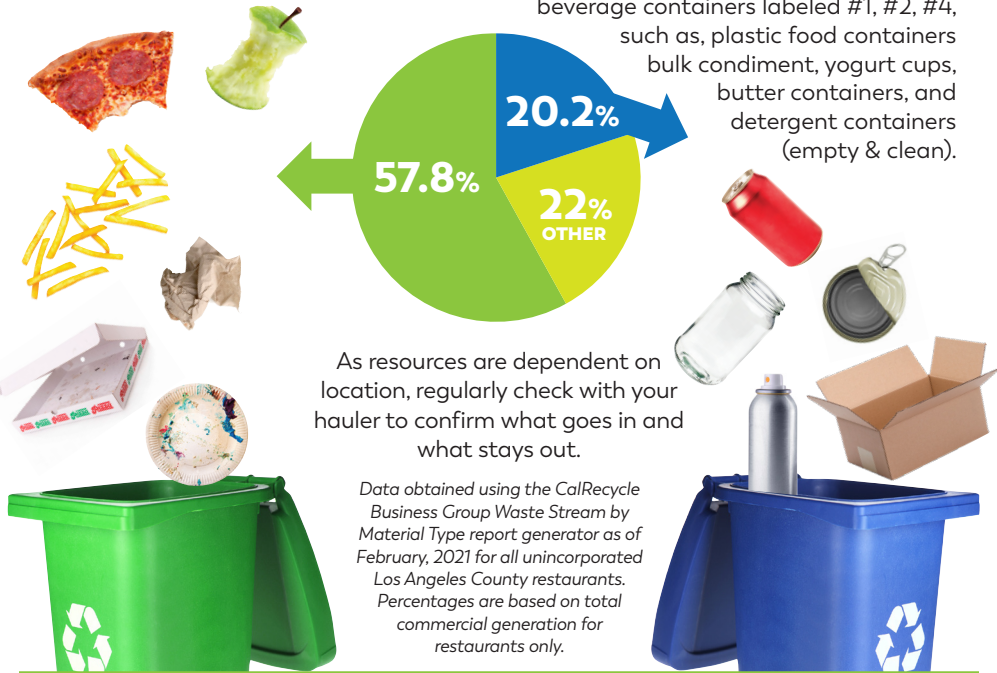
 Contact your facility’s solid waste collection provider, landscape maintenance contractor, or ISD Purchasing & Contract Services Branch to set up organic waste collection and recycling services. For more information, please contact FASMA Unit of ISD Purchasing Division at (323) 267-2209 or -2271.

### ORGANIC WASTE BIN

Food, food soiled paper, compostable paper and flowers.

### RECYCLING BIN

Clean and dry paper, cardboard, newspapers, magazines, aluminum cans, glass containers and bottles, plastic beverage containers labeled #1, #2, #4, such as, plastic food containers bulk condiment, yogurt cups, butter containers, and detergent containers (empty & clean).



As resources are dependent on location, regularly check with your hauler to confirm what goes in and what stays out.

*Data obtained using the CalRecycle Business Group Waste Stream by Material Type report generator as of February, 2021 for all unincorporated Los Angeles County restaurants. Percentages are based on total commercial generation for restaurants only.*

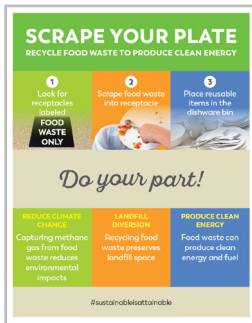


# Los Angeles County Facilities Case Studies

## Collect Post-Consumer Food Scraps

LA County Public Works Headquarters has implemented the Scrape Your Plate Program. This initiative encourages employees to scrape the remains of their meal into the bins marked "Food Waste Only". Flyers were posted in employee break rooms and cafeteria kitchen and food waste bins were clearly labeled at eye-level with contact information to allow employees to communicate about the program. LA County Public Works has developed a number of resources that can assist facilities to implement their own food scraps program.

For more information, call 1(888) CLEAN LA.



## Collect Cardboard for Recycling



LA County USC Medical Center collects and compacts approximately 6 tons of cardboard each week. The material is separated, flattened and piled on top of rolling carts in kitchen storage areas. The material is then taken to recycling bins for inclusion in the hospital's cardboard recycling program.

When collecting cardboard, ensure that it is kept as clean and dry as possible. Clean cardboard streams can often provide a rebate when properly collected and stored. Baled cardboard has a higher rebate value than loose cardboard. To start a cardboard recycling program, identify a convenient location to store cardboard and require staff to flatten and collect cardboard separately. Request recycling bins from your waste hauler or consider purchasing a cardboard baler or compactor if large volumes of cardboard are generated. You may be able to sell cardboard to a recycler for a rebate per ton, dependent on market value.

## Establish Vermicomposting Onsite to Turn Food Waste into Compost

LA County Public Works Headquarters cafeteria manages a vermicompost program for food scraps generated in the cafeteria's kitchen. Food scraps include fruit, vegetables, garnishes, eggshells, coffee grounds and unbleached soiled paper, which are placed into worm-bins located on site. The worms eat the food and produce worm castings. Worm castings are harvested and spread around the garden, also located on site, where they provide vital nutrients for the soil.

Worm composting bins are available for purchase through the Smart Gardening Program. The worm bins are best located in a warehouse, loading dock, or covered outdoor space, such as a patio. An onsite compost bin, coupled with collection bins for the "worm food" is the first step towards getting your vermicomposting started. Visit [smartgardening.com](http://smartgardening.com) or call 1(888) CLEAN LA for more information.



## Collect "Clean and Dry" Recyclable Containers



Antelope Valley Rehabilitation Center collects recyclables generated in the kitchen such as containers used to hold sauces, condiments, beans and other food items. Typical recycled items include: aluminum cans, plastic containers, glass jars, and bi-metal containers. Depending on market

conditions, recycling services may be found less expensive than trash collection. Contact your waste hauler to add a mixed recycling bin and purchase blue recycling containers to place around high generation points.

Signage placed on and near new recycling containers with exact items the kitchen generated was crucial to their recycling program's success. Employees were provided with a demonstration showing which bin kitchen items should be placed in when being disposed. Bins were monitored frequently to ensure there was no contamination and also to verify that there were sufficient service levels in place.